





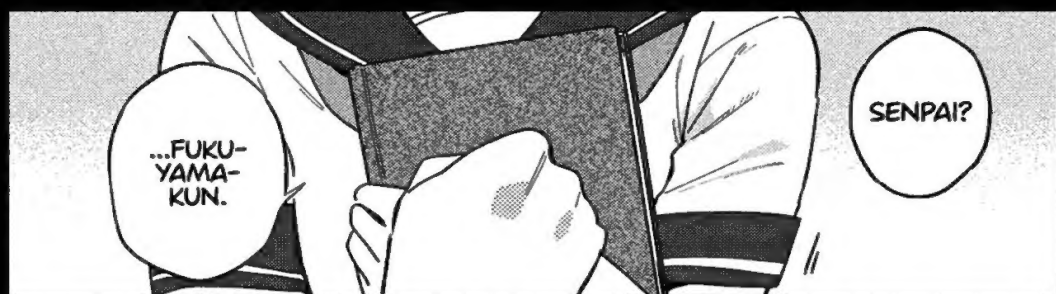


THAT  
DAY...

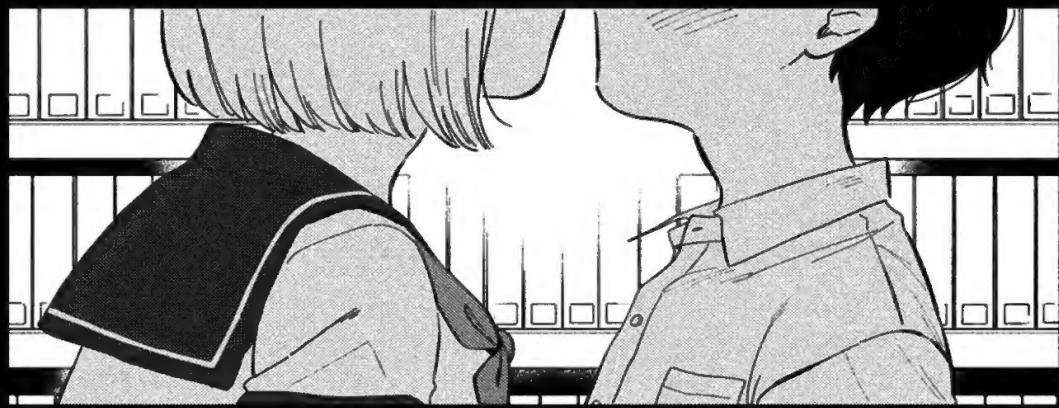
I WAS  
WITH A  
SENPAI  
I HAD A  
CRUSH  
ON.

WE WERE  
WORKING AS  
STUDENT LI-  
BRARIANS.











UHM...



SENPAI...



DOES  
THIS MEAN  
YOU LIKE  
ME?



ARE  
WE DATING  
NOW?



THEN SUMMER  
BREAK STARTED,  
AND WE WERE  
CUT OFF FROM  
EACH OTHER.

...I  
GUESS.

AND  
WHEN  
SCHOOL  
STARTED  
BACK  
UP...

SHE NEVER  
SPOKE TO ME  
AGAIN!

I GUESS THAT  
STUFF HAPPENS TO  
EVERYONE DURING  
PUBERTY...

BEFORE I KNEW  
IT, I WAS IN MY  
THIRTIES...

AT THE  
TIME, I FELT  
SCARRED FOR  
LIFE...

EVEN  
NOW, I'M NOT  
SURE HOW TO BE  
INTIMATE WITH  
WOMEN.

MY PLANS FOR  
SUNDAY? I'M GOING  
TO WATCH YOUTUBE  
VIDEOS OF CAMP-  
FIRES!

GLAD I'M  
SINGLE!

AND  
NOW THIS  
HAPPENED...



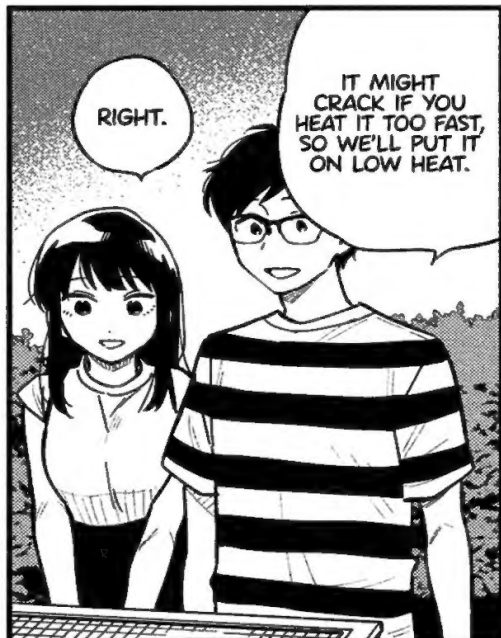


\*As priced on the manufacturer's official website

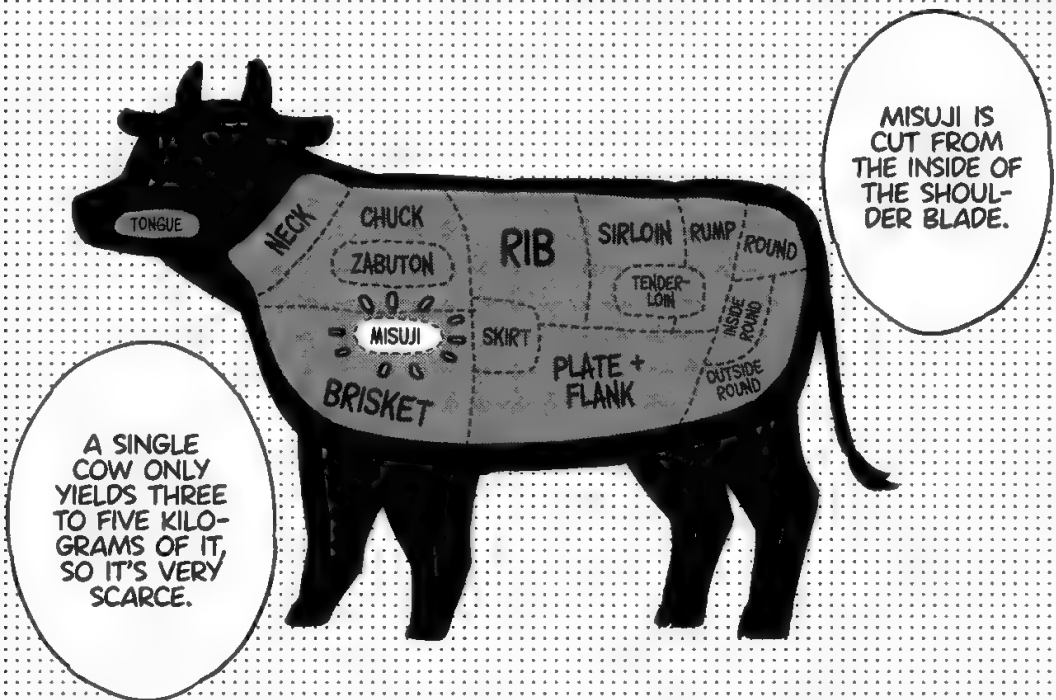
LET'S GET GRILLING!

**LOGOS**  
**Salt Plate**  
Price: ¥20,000 (w/tax)











IT LOOKS  
LIKE THE PLATE  
HAS HEATED UP,  
SO IT'S TIME TO  
GET STARTED!

WE  
COULD PUT  
UP A POSTER  
OF ALL THE  
DIFFERENT  
CUTS.

YOU  
KNOW THIS  
ALL BY  
HEART.

I WANT  
TO LEARN,  
TOO...



WE CAN  
CUT IT ON  
THE PLATE  
LIKE THIS.

MISUJI  
TENDS  
TO BECOME  
VERY DRY IF  
YOU OVER-  
COOK IT,

SO IT'S  
OKAY IF YOU  
JUST LIGHTLY  
HEAT IT!

WELL, I  
DID SPLURGE  
A LITTLE ON  
TODAY'S CUT.

IT  
ALREADY  
SMELLS A-  
MAZING...





LET'S  
DIG IN!



IT  
SMELLS SO  
GOOD...

JUST LIKE  
AT A FANCY  
RESTAU-  
RANT....!



**MISUJI...!**



IT TASTES  
GREAT BE-  
CAUSE IT'S  
A THICKER  
CUT.

IT  
MELTS  
IN MY  
MOUTH...

IT HAS  
SUCH A  
REFINED  
SALT-  
NESS!



UHM...  
IT'S A  
PERSONAL  
THING...

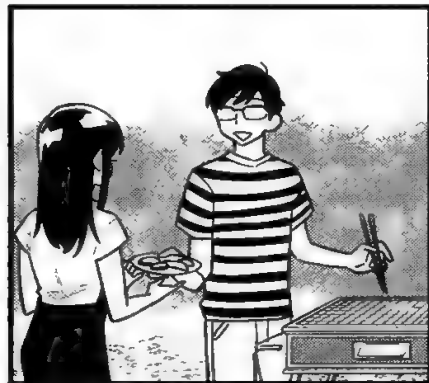
AH,  
NO...

DID  
SOMETHING  
HAPPEN?



CHEER  
YOU UP...?

NOTHING  
BETTER THAN  
EATING MEAT TO  
CHEER ME UP...

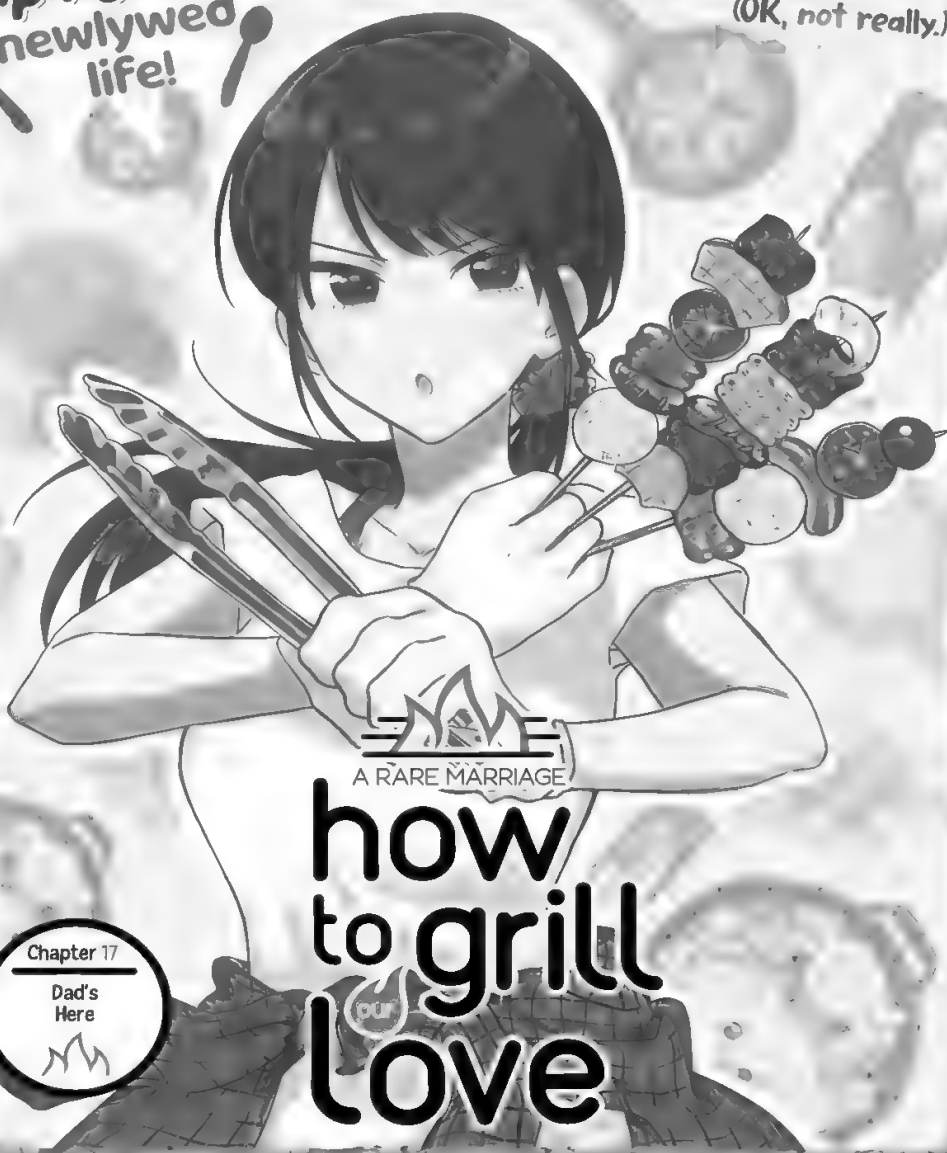






The piping hot  
newlywed  
life!

**Sorry** for all the **PDA!**  
(OK, not really.)



A RARE MARRIAGE

# how to grill love

Chapter 17

Dad's  
Here









HUH!?

I'M QUIT-  
TING MY JOB  
AND MOVING  
TO HAMA-  
MATSU.

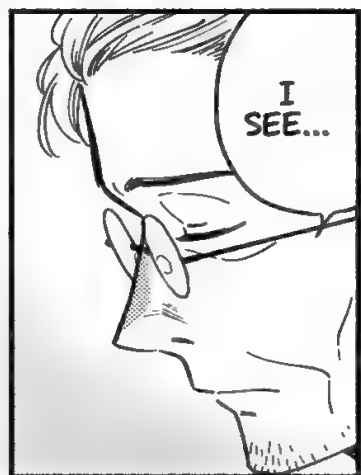
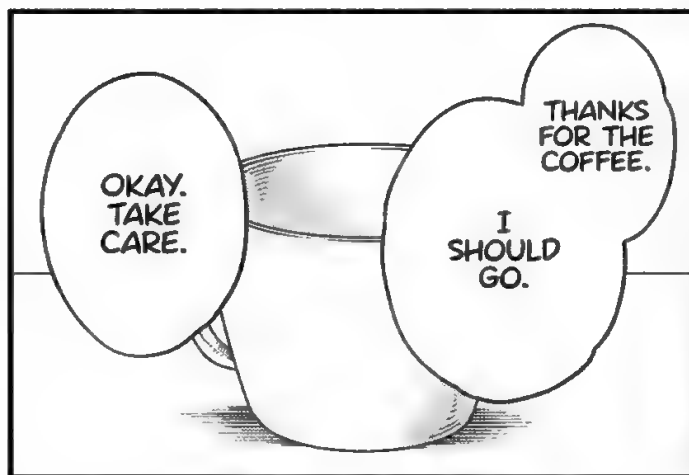
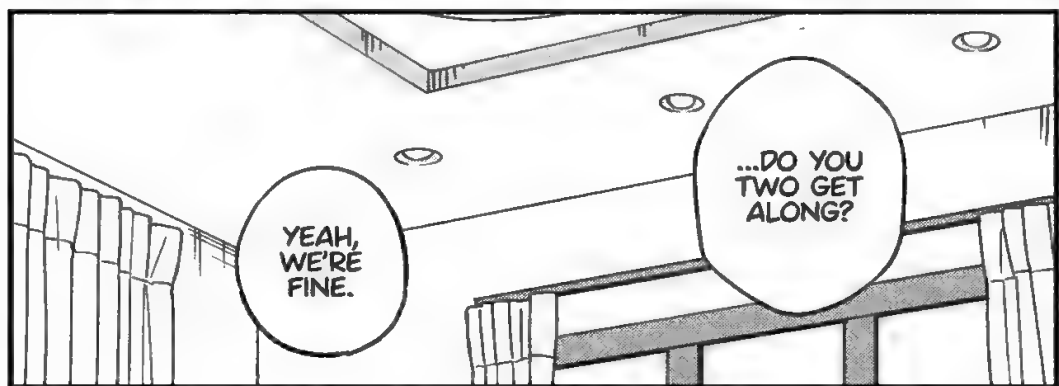
HEY,  
DAD...

YOU...  
WANNA GRAB  
LUNCH?

NAH.

I'M  
GOING TO  
HAMAMATSU  
AFTER THIS.

OH...







HAMA-  
MATSU,  
HUH...





LET'S GO  
PICK THEM  
UP RIGHT  
NOW!



THE  
SHOP JUST  
TOLD ME THE  
RINGS ARE  
READY!



WOULD  
YOU LIKE TO  
TAKE A LOOK  
INSIDE?

OH, NO,  
I'M...

SIR?

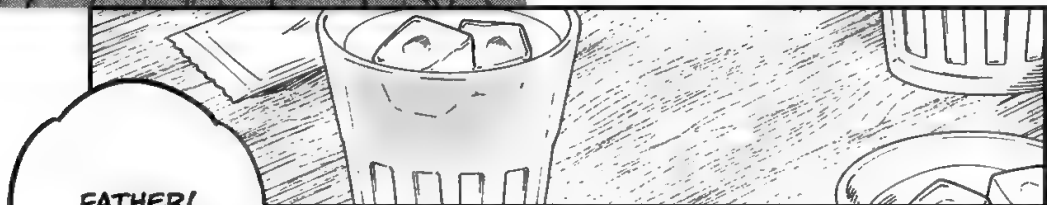
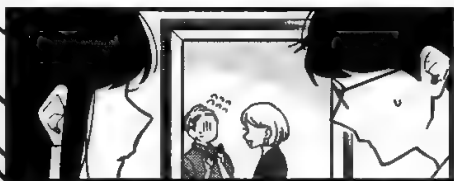


HERE'S THE  
AUTHENTICITY  
CARD...

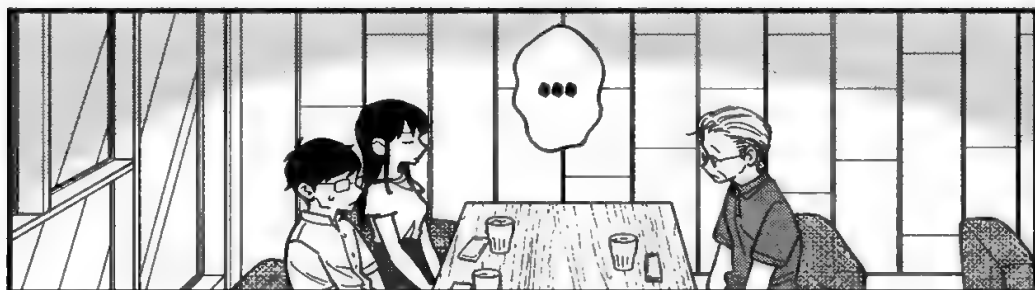
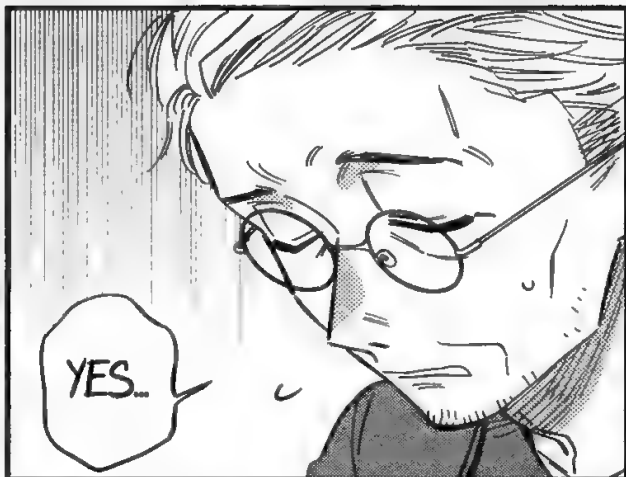
YES,  
IT IS!

IS  
THE SIZE  
TO YOUR  
LIKING?









HUH?  
YOU'RE GO-  
ING HOME  
ALREADY!?

WELL  
THEN,  
PLEASE  
EXCUSE  
ME...



LET'S  
DO SOME  
GRILLING  
TOGETHER!

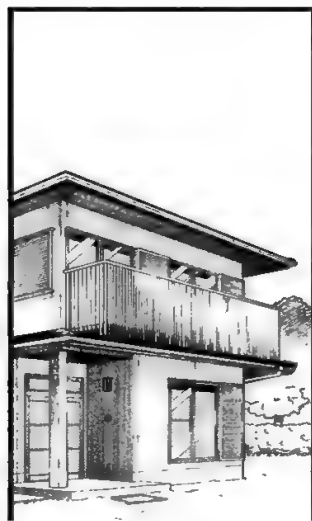
GRILL-  
ING...?

KENTA-  
SAN...

SINCE YOU'RE  
ALREADY HERE,  
WHY DON'T YOU  
COME LOOK AT  
THE HOUSE?

BUT...

ACTUALLY,  
YOU COULD  
STAY THE  
NIGHT!



WELL... AS  
YOU WISH,  
KENTA-SAN.

YAY!







I RECOM-  
MEND YOU MIX  
IT WITH SODA  
WATER.

YOU—

NO, IT'S  
SHOCHU!

獺祭の  
酒粕から生まれた  
DASSAI  
獺祭  
焼酎

酒粕から生まれた

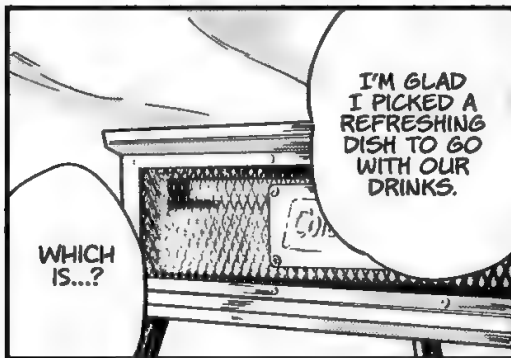
NOW, NOW,  
FATHER!  
PLEASE,  
JOIN US!

UGH!  
DAAAD!

STOP  
CRYING!

COME  
ON!

YOU  
SHOULD...  
ENJOY IT  
TOGETHER!





ADD  
SOME PLUM  
PASTE...

AND  
FINELY  
CHOPPED  
SHISO, AS  
WELL...



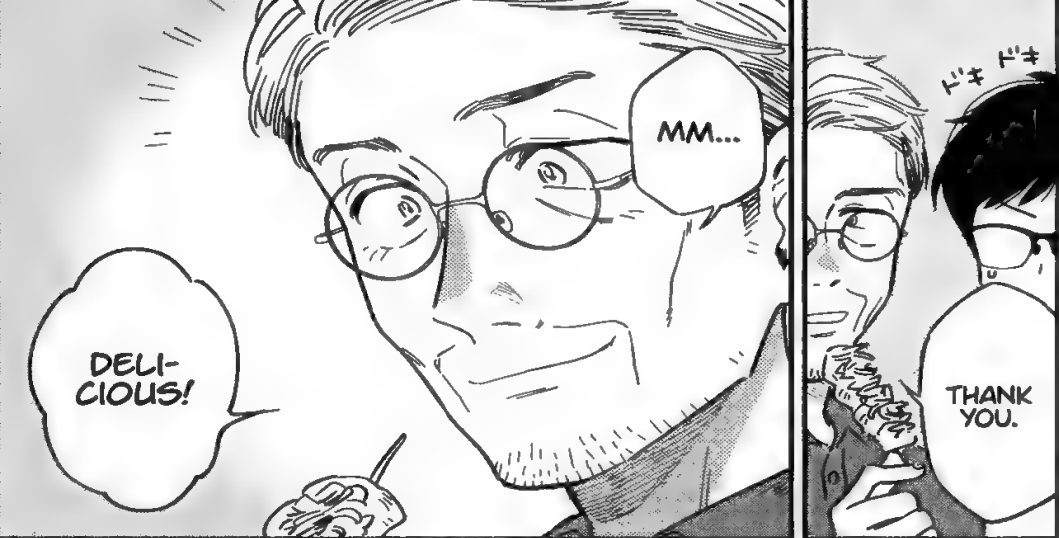
WE'LL  
SKEWER  
THEM...

HEAT  
THEM  
THROUGH-  
OUT...

CHICKEN  
BREAST!



AND WE  
HAVE CHICKEN  
SKEWERS WITH  
PLUM AND  
SHISO!





 **how to grill**  **love**

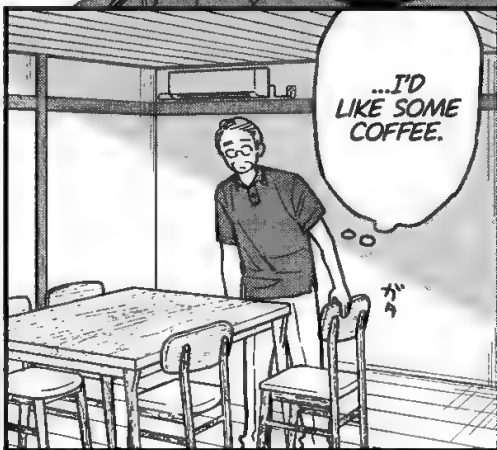
Next time: Morning BBQ with the three of us!



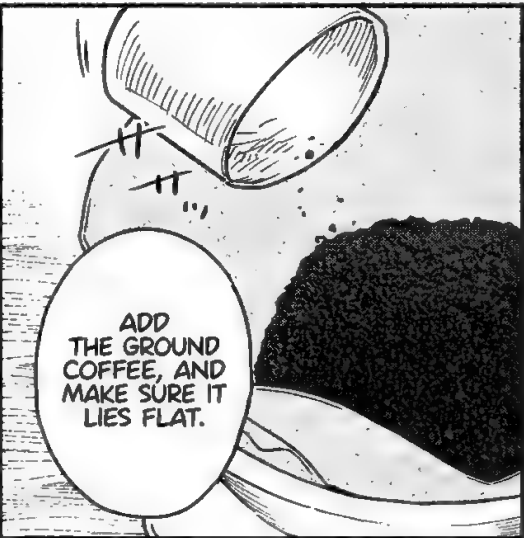
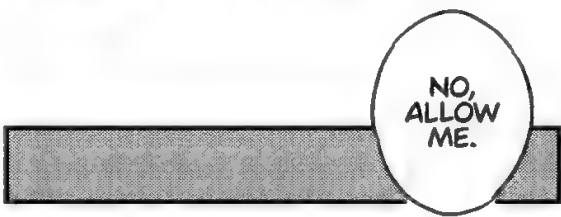
LOOKS LIKE  
THEY'RE STILL  
ASLEEP.

Chapter 19

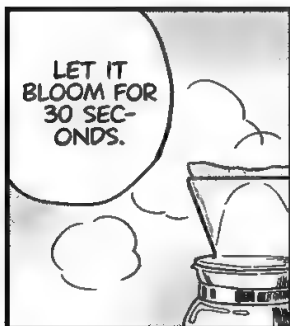
Hot Sandwiches  
With Convenience  
Store Foods



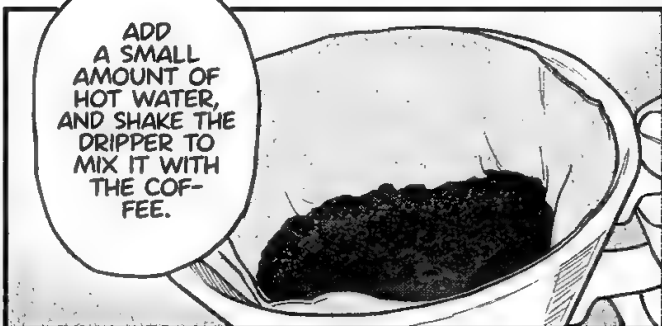




LET IT  
BLOOM FOR  
30 SEC-  
ONDS.



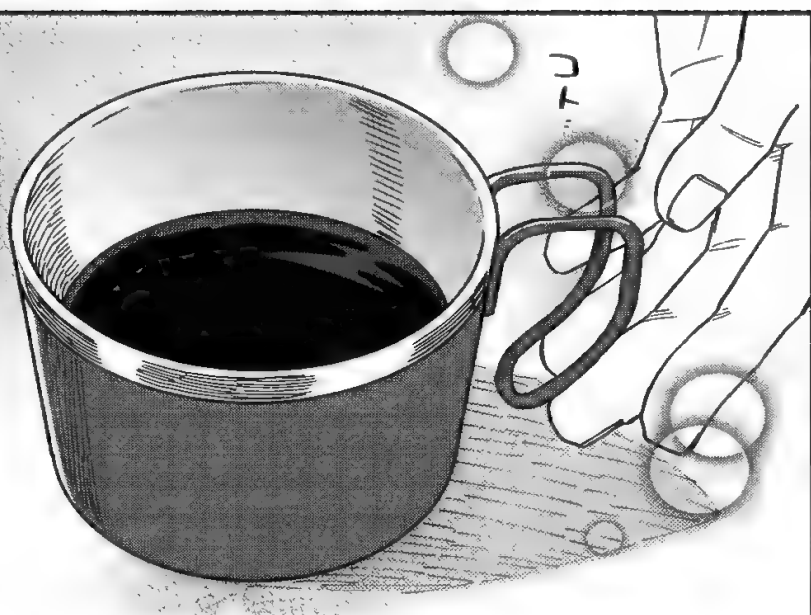
ADD  
A SMALL  
AMOUNT OF  
HOT WATER,  
AND SHAKE THE  
DRIPPER TO  
MIX IT WITH  
THE COF-  
FEE.

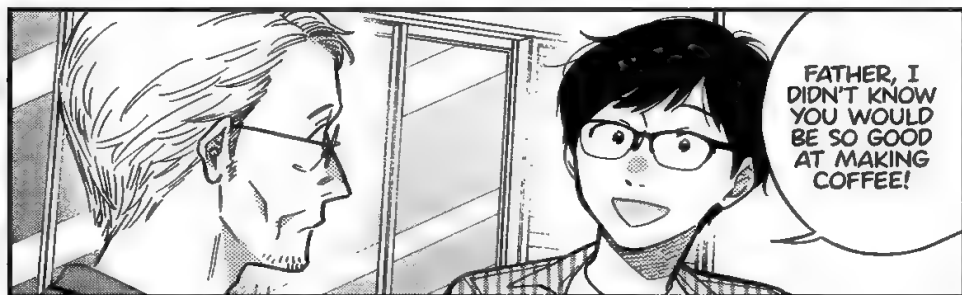
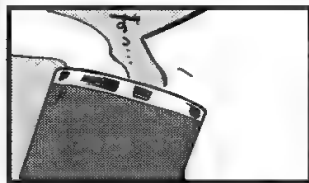


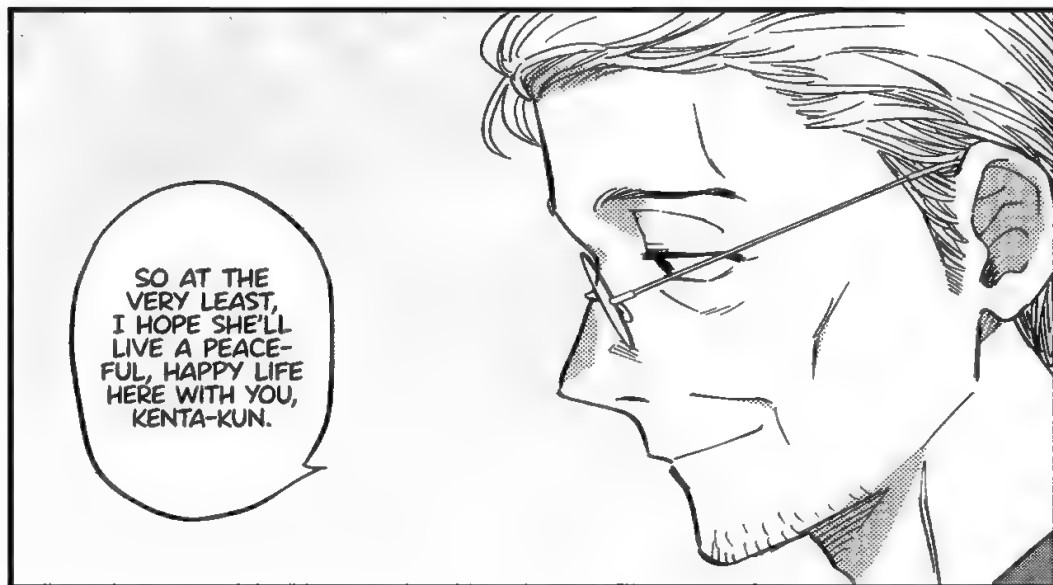
IN THE CENTER,  
POUR THE WATER AS  
IF DRAWING A SMALL  
SPIRAL. REPEAT THIS  
THREE TIMES, DIVID-  
ING THE WATER IN  
EQUAL PARTS.  
IT IS IM-  
PERATIVE  
NOT TO  
WET THE  
FILTER.



ENJOY.













I'M  
MAKING HOT  
SANDWICHES  
WITH CONVE-  
NIENCE STORE  
FOODS!



SPREAD  
SOME MAYON-  
NAISE ON THE  
BREAD...

AND  
ADD SLICED  
CHEESE AND  
BURDOCK.

AND  
JAPANESE  
OMELETTE!?

BUR-  
DOCK ON  
BREAD...?









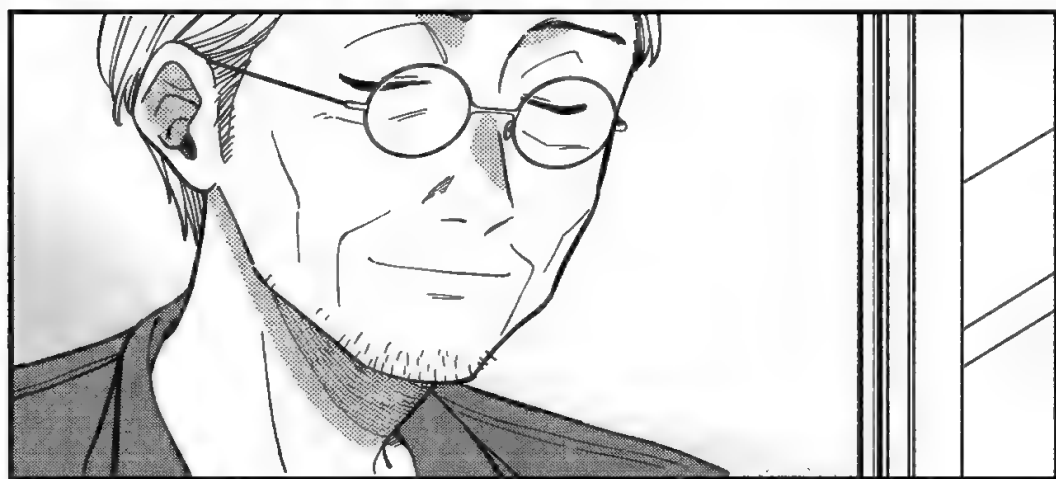
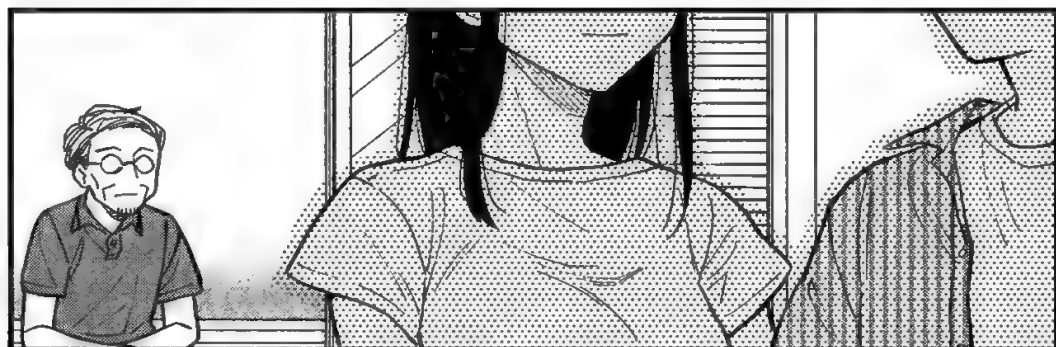
**MM!**

**IT'S  
AMAZ-  
ING!**



THE  
MUSTARD  
PAIRS WELL  
WITH THE  
OMELETTE,  
TOO.

THE  
JAPANESE  
INGREDIENTS  
ACTUALLY GO  
VERY WELL  
WITH THE  
BREAD!



HAVE  
SOME OF THE  
BURDOCK,  
TOO!

FATHER!

TO THINK I'D  
WAKE UP ONE DAY  
AND FIND MYSELF  
HAVING BREAKFAST  
WITH CHIHIRO AND  
HER HUSBAND...



COULD  
YOU MAKE  
ME SOME  
COFFEE,  
TOO?

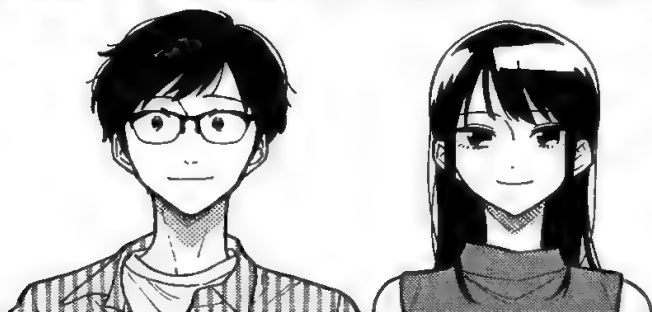


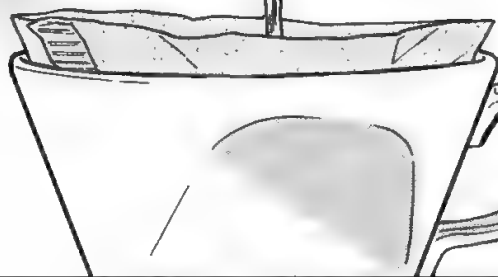
DAD.



...OF  
COURSE.







ONCE THE  
MIX HAS  
BLOOMED...

POUR THE  
WATER IN  
THREE EQUAL  
PARTS...

BUT HE  
MAKES THE  
BEST COFFEE  
IN OUR FAM-  
ILY.

DAD...

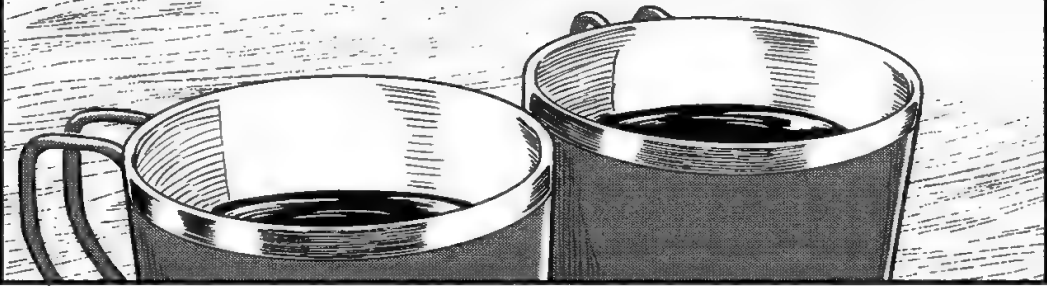
HE'S  
HOPELESS  
AT COOKING  
AND HOUSE-  
KEEPING,  
LIKE ME...



I  
SEE...

HE MADE IT  
EVERY SINGLE  
MORNING, EVEN  
WHEN MY MOM  
WAS STILL  
AROUND.





KENTA-  
SAN...

はあ

○

はあ

NO! IT'S  
NOT THE  
SAME--

SAVE  
IT.

YOU'RE  
TREATING  
ME THE SAME  
WAY, AREN'T  
YOU?

EVEN  
THOUGH  
YOUR SENPAI  
HURT YOU  
SO BADLY...

Chapter 20

Romance in the  
Home Theater

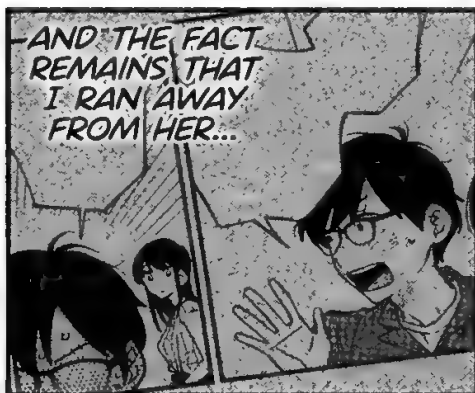
A RARE MARRIAGE

 **how to grill love**

WAIT...!

CHIHIRO-  
SAN...

GOOD-  
BYE.



AND  
I'M SURE  
SHE FEELS  
THE SAME  
WAY...



IT'S NOT  
LIKE I DON'T  
WANT TO SHARE  
THAT KIND OF  
CLOSENESS WITH  
CHIIHIRO-SAN...



REALLY  
WANT TO!

I  
REALLY...



I MIGHT  
HAVE HURT  
HER FEEL-  
INGS...

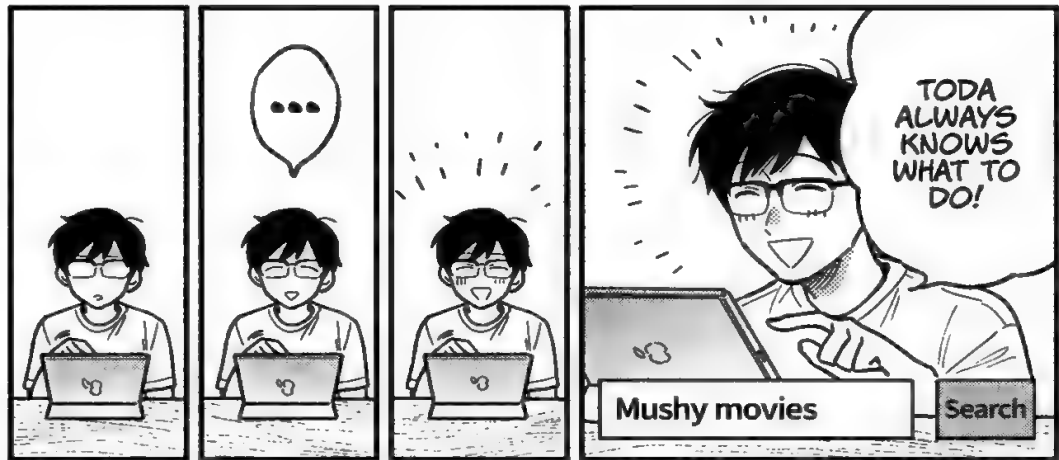
IT'S NOT AS  
BAD AS IN MY  
DREAM, JUST  
NOW, BUT...



I GOTTA  
GET IT TO-  
GETHER...









THANKS  
FOR THE  
FOOD!



I  
HAVE TO  
GO OUT-  
SIDE...

PLEASE  
COME FIND  
ME WHEN  
YOU'RE  
DONE!



THANK  
YOU!

I'LL  
DO THE  
DISHES.



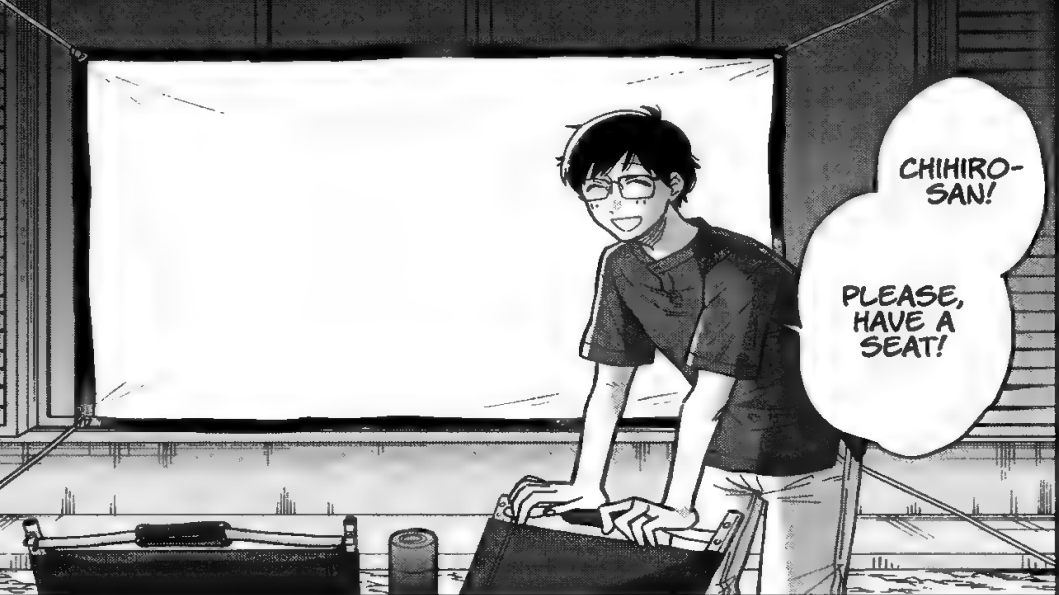
OH!



I'M ALL  
FINISHED...

KENTA-  
SAN!





CHIIRO-SAN!

PLEASE,  
HAVE A  
SEAT!



AND  
THAT'S  
NOT  
ALL!

WOW!

A PROJ-  
ECTOR!



POP-  
CORN!

THAT'S...!

YOU  
CAN'T  
WATCH  
A MOVIE  
WITH-  
OUT...







LET'S  
WATCH  
THIS  
ONE!

"BACK  
TO THE  
FUTURE"!



WILL  
THAT BE  
ROMANTIC  
ENOUGH...?

THE MOVIES  
SHE'S LOOKING  
AT NOW ARE  
ALL KIND OF...



AH!

I  
SEE...

BUT I NEVER  
WATCHED IT ON  
A BIG SCREEN  
LIKE THIS.

I USED TO  
WATCH IT ON  
TV WHEN I  
WAS A KID,



OH.

UH...

THAT  
SOUNDS  
NICE!?

NOT  
WHAT I  
EXPECT-  
ED.

I KNOW,  
RIGHT!?

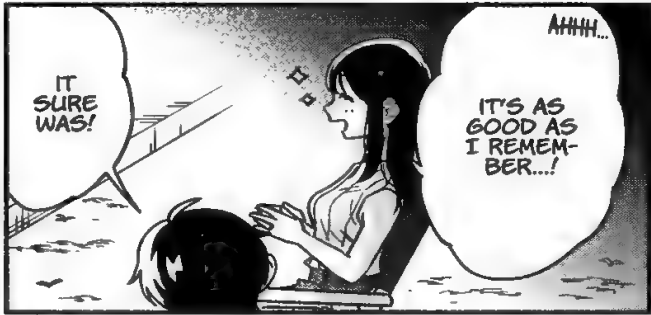
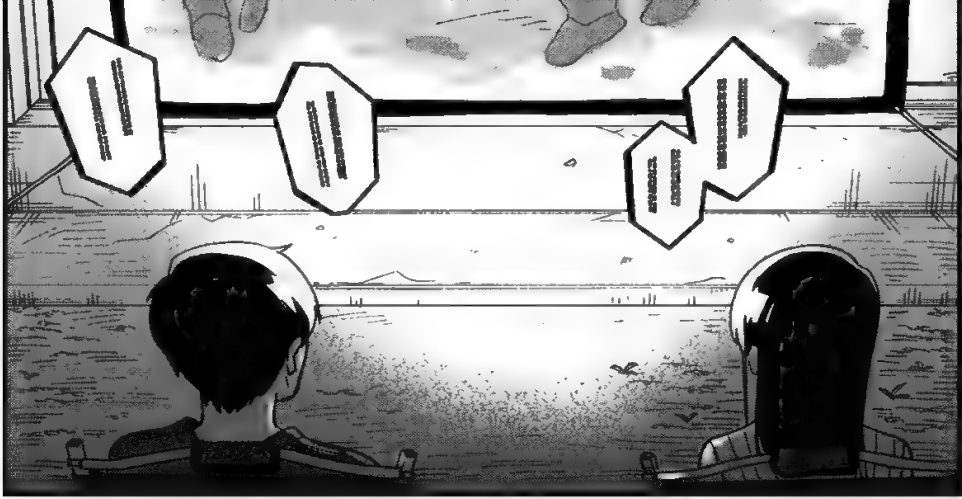


YAY!

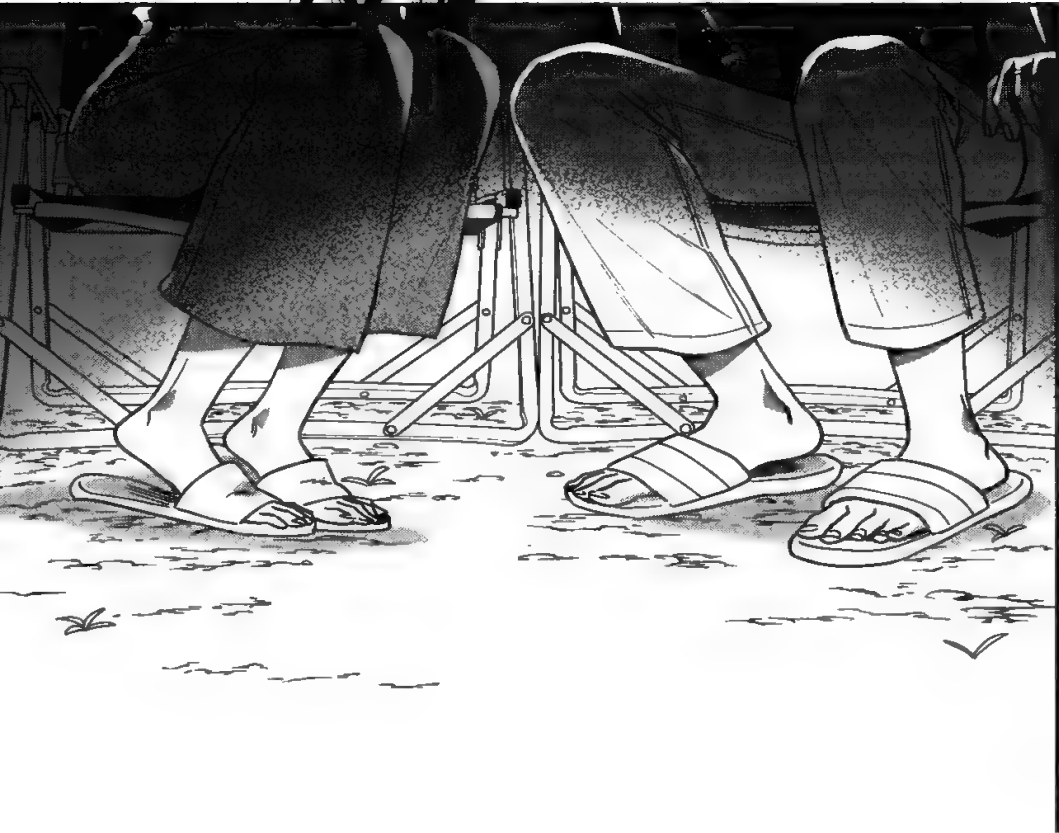
I'LL  
GO GET  
IT!

ALRIGHT!  
LET'S HAVE  
SOME COLA,  
TOO!

I DON'T  
KNOW IF THIS  
QUALIFIES AS A  
MUSHY MOVIE,  
BUT I'M PRETTY  
SURE THEY KISS  
IN THIS ONE...!

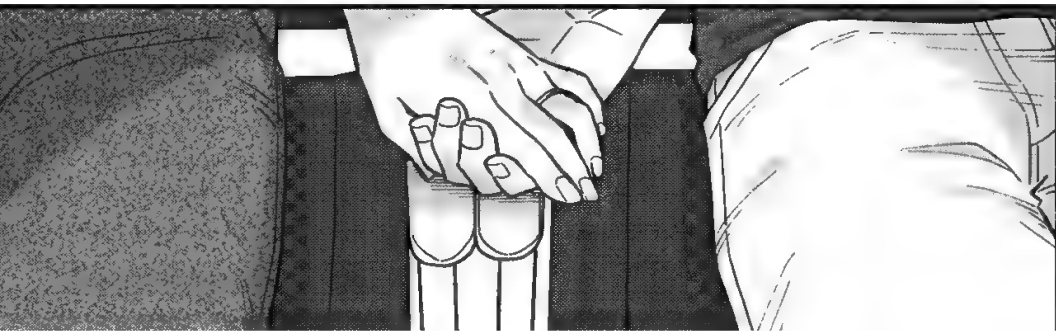
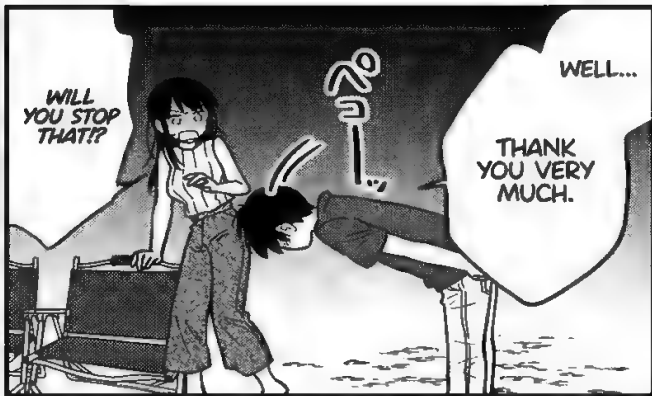






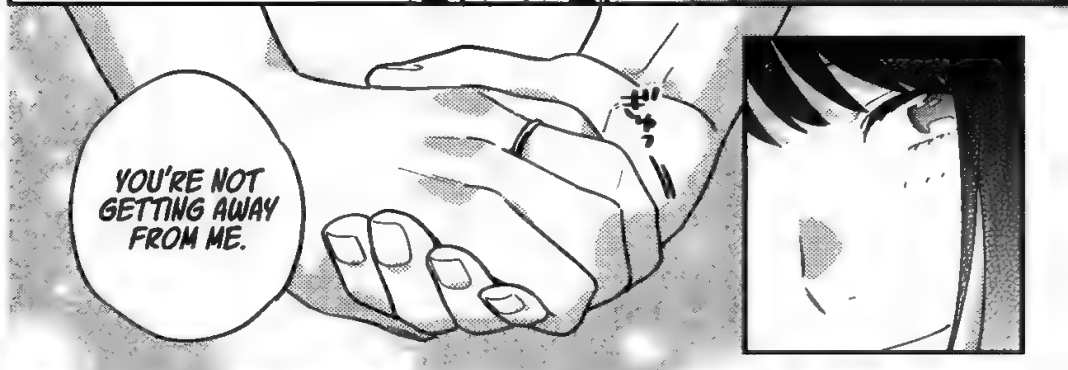








CHIIRO-SAN... I'M SORRY.



YOU'RE NOT GETTING AWAY FROM ME.

AND SO,  
THEIR FIRST  
KISS HAD THE  
TASTE OF POP-  
CORN.



A RARE MASSAGE  
**how to grill our love**

Next time: We're taking a little break! We'll be back on March 25th!



A RARE MARRIAGE

# how to grill our love



Chapter 21

The Ultimate  
Day Off and Rolled  
Sausages







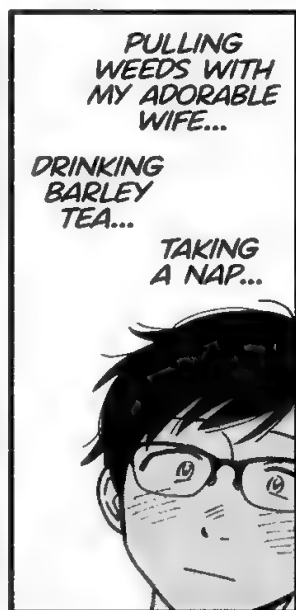


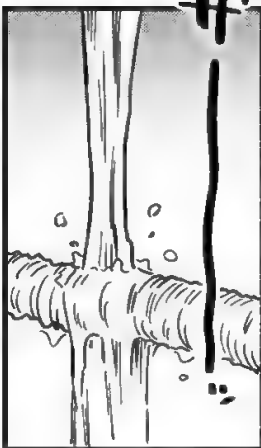


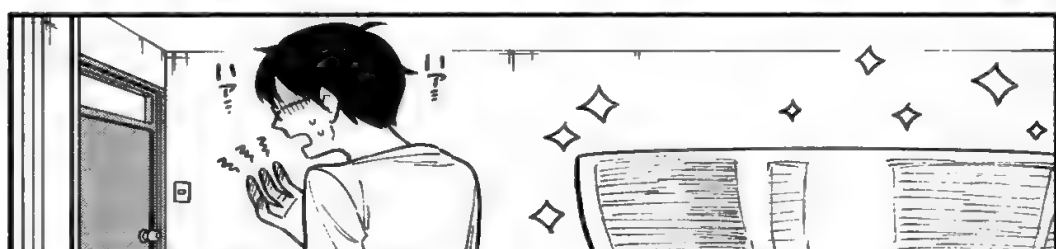






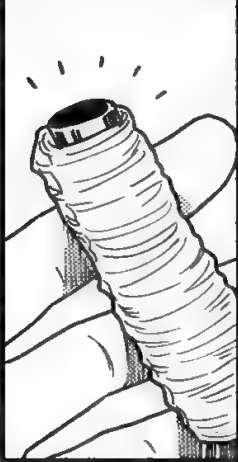








AND  
PUT THE  
MINCED  
PORK IN  
THE PIP-  
ING BAG.



PULL  
THE CAS-  
ING OVER  
THE PIPING  
BAG TUBE...



HOLD  
THE END  
FIRMLY, AND  
SQUEEZE!

HOLD THE  
TUBE FIRMLY,  
TOO!



TWIST  
THE OPEN  
END OF THE  
BAG...



TIE OFF  
THE END OF  
THE CAS-  
ING...

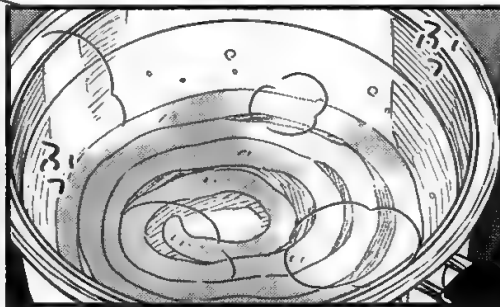


AS  
SOON AS A  
LITTLE BIT OF  
MEAT COMES  
OUT OF THE  
BAG...

MY  
HANDS ARE  
GOING TO BE  
SORE...



BOIL THE  
SAUSAGE  
FOR ABOUT  
20 MINUTES  
IN HOT WATER  
BETWEEN 70  
AND 75 °C.



ARE YOU  
MAKING SAU-  
SAGES?

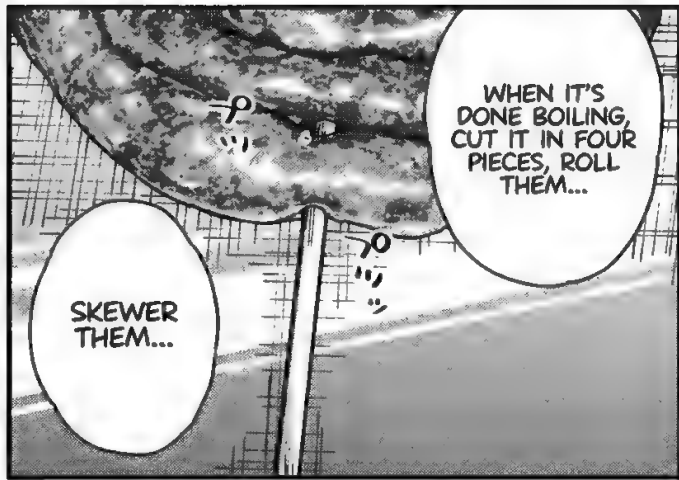
IT'S  
PRETTY  
LONG FOR  
A SAU-  
SAGE...

GOOD  
MORNING!

SOME-  
THING  
SMELLS  
GOOD...











**WAS THE  
ULTIMATE  
DAY OFF!**



**YEAH, GO  
AHEAD!**

**I'M GOING  
TO HAVE  
ANOTHER  
ONE!**



**YEAH, IT  
WAS!**



A RARE MARRIAGE

how to grill our love

Next time: Summer curry for our first cover! Then, Chihiro-san faces her trauma!

読むと元気になる! 『鬼灯の冷徹』江口夏実の新連載『出禁のモグラ』  
メインビジュアル公開&『サ道』新シリーズの情報アリ!

焼  
い  
て  
る  
ふ  
た  
り

ハナツカシオリ

HOW TO  
GRILL  
OUR LOVE

肉×ビール!

2024.4.5  
18



『イチケイのカラス』  
フジテレビ月9枠にて  
4月5日よりドラマ放送開始!

著者による  
撮影現場潜入  
ルポ披露せ!



日本の伝統芸能:能はどう作られたのか  
ワールドイズダンシング



巻頭カラー付き新連載!  
漫画 さのさくら 原作 大間九郎  
JKさんちの  
サルドルさん

LET'S  
SEE...

WELL,  
WHEN IT'S  
SO HOT  
EVERY  
DAY...

WHAT  
SHOULD WE  
HAVE FOR  
DINNER TO-  
MORROW?

**CURRY!?**

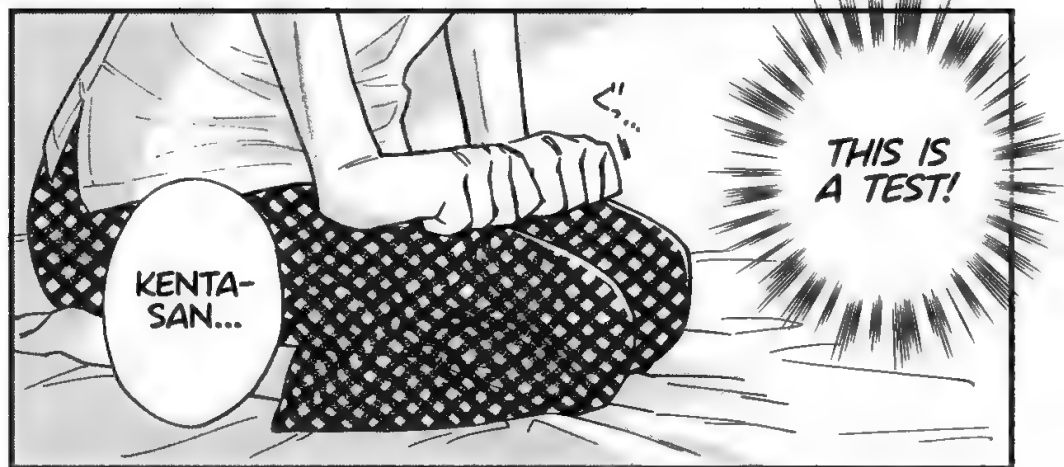
IT REALLY  
MAKES YOU  
 CRAVE CURRY,  
 DOESN'T IT?

Chapter 22

Revenge of the  
Midsummer Curry

A RARE MARRIAGE

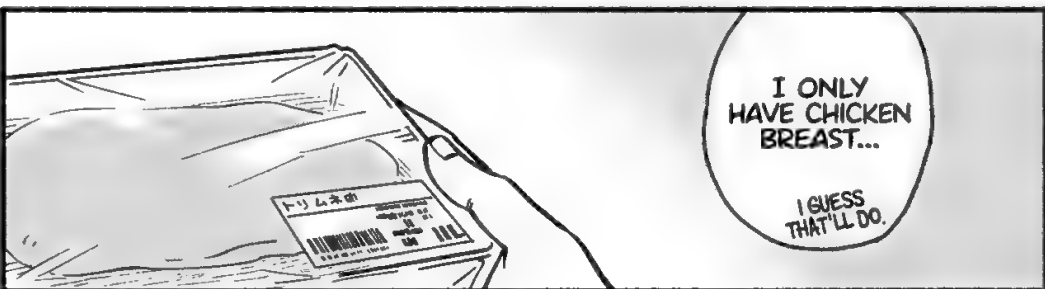
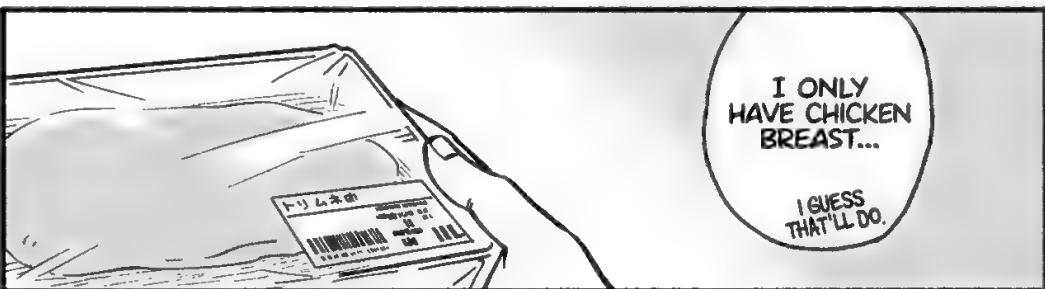
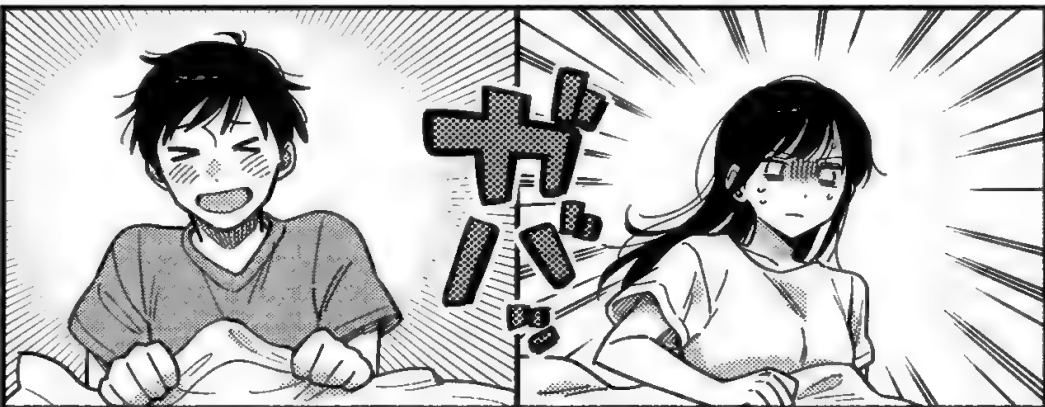
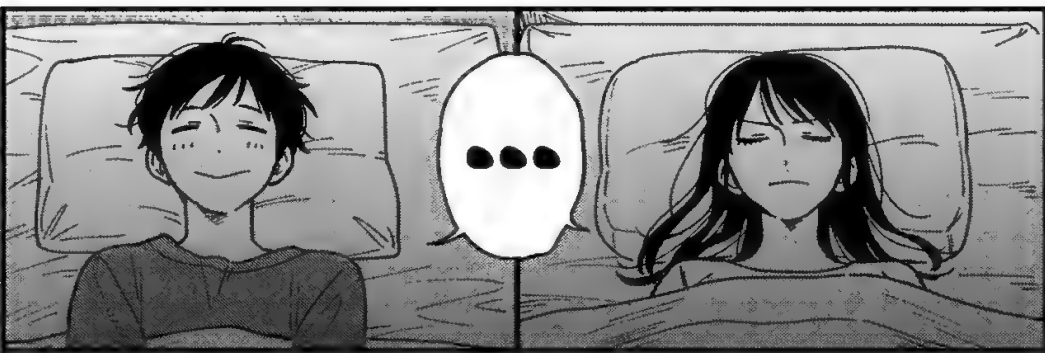
 **how to grill our love**













AND SEASON WITH SALT AND PEPPER.

CUT IT INTO LARGE, BITE-SIZED PIECES...



MAKE SOME HOLES IN THE CHICKEN WITH A FORK,

AND POUND IT WITH THE BACK OF A KNIFE.




KETCHUP, CURRY POWDER, YOGURT, AND OLIVE OIL...

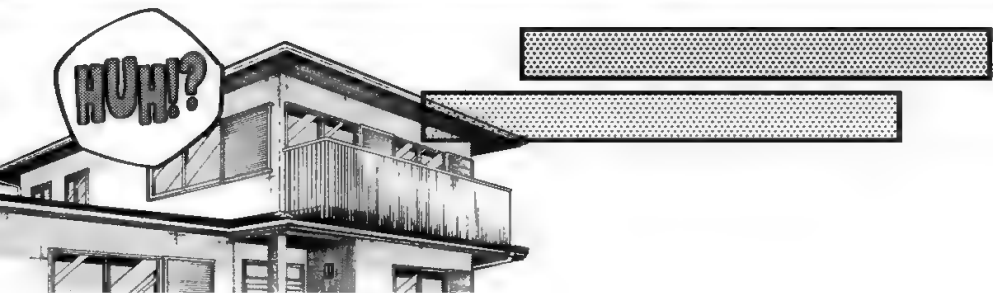
MIX SOME MINCED GARLIC, GINGER...



LET IT SIT IN THE FREEZER, AND OUR PREP WORK IS DONE!



PUT IT ALL IN A BAG, AND MASSAGE THE SPICES INTO THE MEAT.





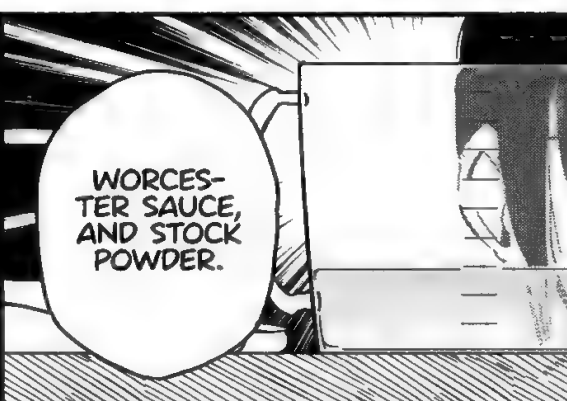


NEXT,  
ADD SOME  
MINCED  
MEAT.

GRILL IT  
UNTIL IT  
CHANGES  
COLOR.



GRILL THE  
VEGETABLES  
IN A PAN WITH  
MINCED GARLIC  
AND GINGER.



WORCES-  
TER SAUCE,  
AND STOCK  
POWDER.



MIX SOME  
CURRY POW-  
DER, KETCHUP,  
WATER...



WHEN  
THE WATER  
HAS EVAP-  
ORATED...

PUT  
IT OVER  
SOME RICE,  
AND...



ADD IT  
TO THE  
PAN.

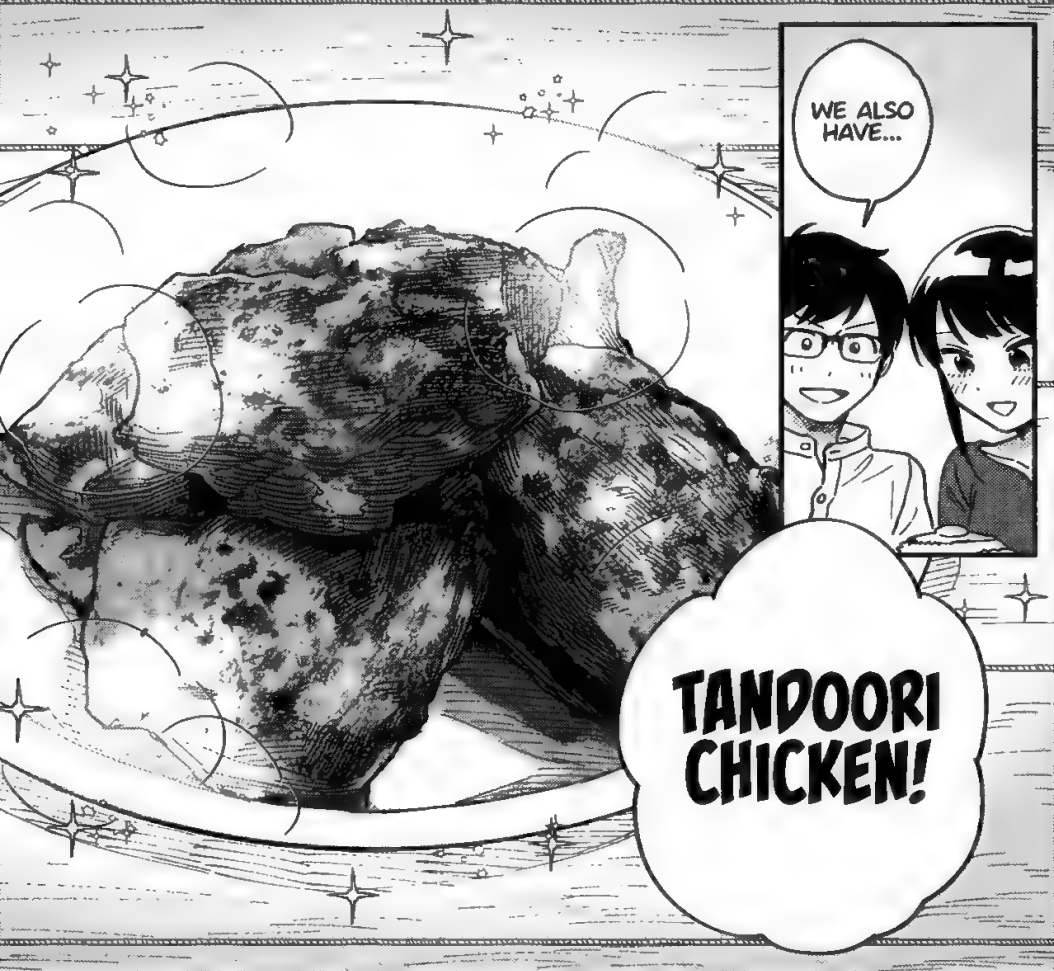
OH!

LET'S  
ADD THIS,  
AS WELL!

IT'S  
DONE—

WAIT A  
SECOND!

EGGS  
SUNNY SIDE  
UP AND DRY  
CURRY OVER  
RICE!







**GAH!**



ほく



**LET'S EAT!**




**HOLY SMOKES!**

**IT'S INCREDIBLE!**




**AMAZING! IT TASTES WONDERFUL, CHIHIRO-SAN!**






IF YOU  
PREP EVERYTHING  
DURING THE WEEK-  
END, COOKING WILL  
BE MUCH EASIER  
DURING THE WEEK,  
SO I REALLY REC-  
COMMEND IT!



BUT  
WHEN YOU  
MARINATE SOME-  
THING AND PUT IT  
IN THE FREEZER,  
NOT ONLY WILL  
IT BE EASY TO  
COOK, IT WILL  
ALSO KEEP  
LONGER.

WHEN COOKING  
OUTDOORS IN THE  
SUMMER, INGREDI-  
ENTS TEND TO GO  
BAD SOONER, SO  
I WAS A LITTLE  
WORRIED...



I WONDER  
IF I COULD  
DO IT.

OF  
COURSE  
YOU CAN!

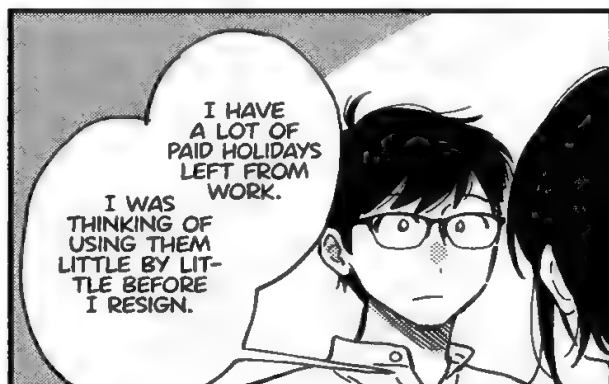


BY MY-  
SELF!?

HUH?

I  
SENT YOU  
THE RECIPE,  
SO PLEASE  
TRY MAKING  
IT SOME-  
TIME!

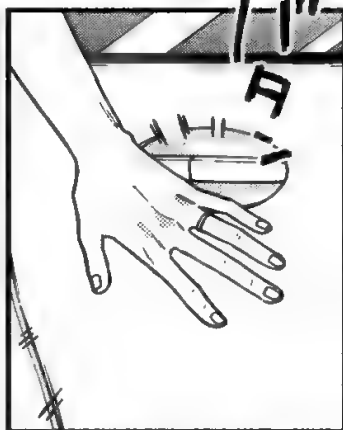




A RARE MARRIAGE

how to grill our love

Next time: When your wife is with you during the week, there's only one thing to do!



Chapter 23

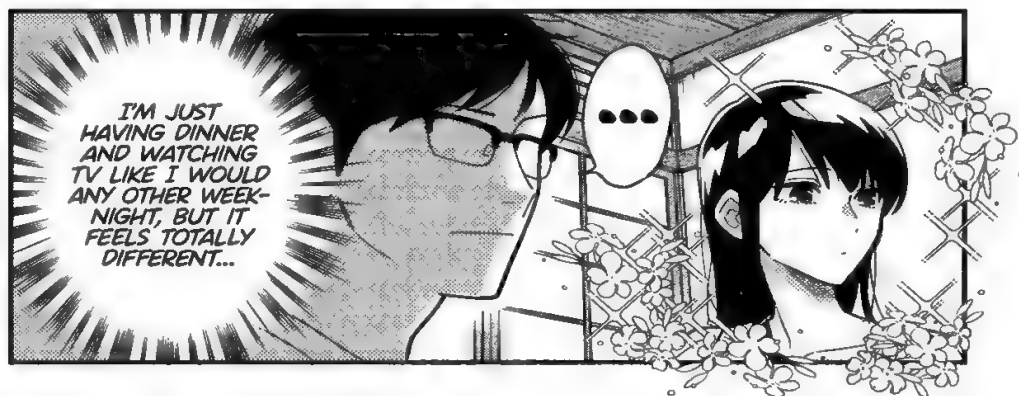
Unagi Lunch Box  
Topped with Love



WELCOME  
HOME!

A RARE MARRIAGE

how  
to grill  
our  
love





THE  
WEATHER  
WAS LOVELY  
TODAY, SO I DID  
LAUNDRY AND  
AIRED OUT  
THE MAT-  
TRESSES.

NO,  
IT WAS  
FINE.

WEREN'T  
YOU BORED  
STAYING HERE  
ALL DAY?



I SHOULD  
GET A  
DRIVER'S  
LICENSE.

IT  
WAS...

IT'S A  
LONG WAY,  
ISN'T IT?

AND HOT,  
TOO...



OH,  
THANKS!

AND I DID  
SOME SHOPPING  
FOR OUR LUNCH  
BOX EXCHANGE  
TOMORROW...



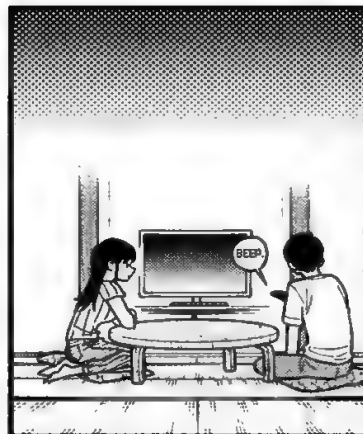
IT'S  
GONNA  
BE ULTRA  
HOT, AND  
"U" KNOW  
WHAT THAT  
MEANS...

AAAH, SO  
CUTE! 100  
POINTS...



WHEN  
I CAME  
HOME, I  
SHOWERED  
AND TOOK  
A NAP.





THE  
NEXT  
MORN-  
ING...

SEE  
YOU IN  
A BIT.

SEE  
YOU!



ALRIGHT,  
LET'S GET  
COOKING!

YAY!  
YAY!  
WHOO!!



WE'RE  
TRADING  
LUNCH BOXES!  
I'VE ALWAYS  
WANTED TO  
DO THIS!

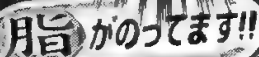




**UNAGI!**



AND TO GET THINGS  
REALLY FIRED  
UP, I GOT  
SOME...



脂がのってます!!



AL-  
RIGHT.



FIRST,  
WE'LL  
BOIL SOME  
WATER...



I CAN'T  
WAIT FOR  
CHIHIRO-SAN  
TO TRY FRESH-  
CAUGHT UNAGI  
FROM HERE IN  
HAMAMATSU...



PUT THE  
UNAGI IN A  
SHALLOW  
TRAY,



AND  
RINSE  
IT WITH  
THE HOT  
WATER.



BRUSH  
THE GRILL  
WITH SOME  
OIL....



TAKE IT OUT  
OF THE TRAY  
IMMEDIATELY,  
AND PAT IT DRY  
WITH A PAPER  
TOWEL.

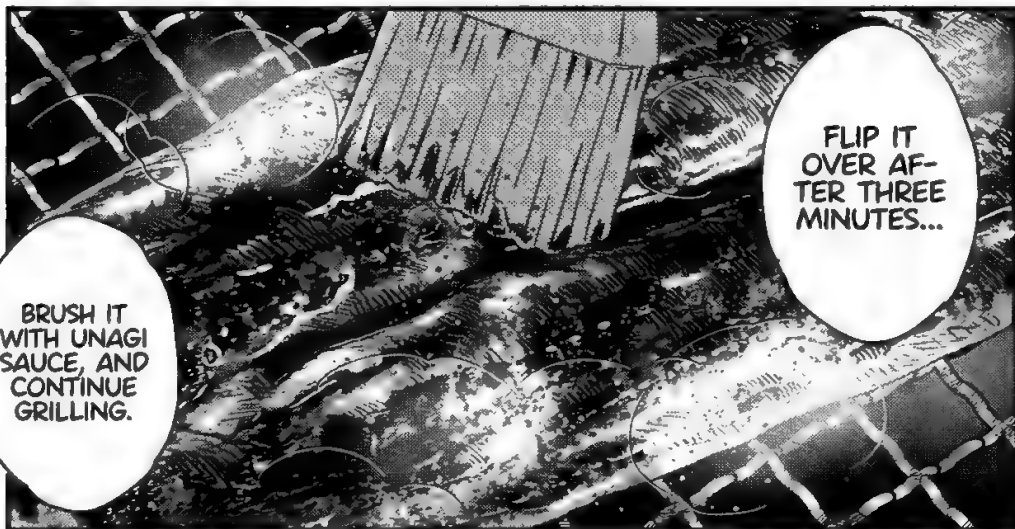
IT  
WILL TASTE  
COMPLETELY  
DIFFERENT IF  
YOU SKIP THIS  
STEP.



AND  
GRILL IT  
SKIN-SIDE  
UP.



SPLASH  
SOME SAKE  
ONTO THE  
UNAGI...



BRUSH IT  
WITH UNAGI  
SAUCE, AND  
CONTINUE  
GRILLING.

FLIP IT  
OVER AF-  
TER THREE  
MINUTES...

ALRIGHT,  
THEN!

TIME  
TO MAKE  
THE SIDE  
DISHES!

SO NEXT  
TIME, I WANT  
TO GO OUT AND  
HAVE SOME TO-  
GETHER...

I WON'T  
BE ABLE TO  
WATCH CHIHIRO-  
SAN EAT THIS  
UNAGI...

SHE'D LOOK  
ADORABLE...

IT LOOKS  
AMAZING...



U...  
U...

PUT  
SOME  
HEART  
IN IT??

SHOULD  
I...

PUT  
THE UNAGI  
OVER THE  
RICE,

AND  
ARRANGE  
THE OTHER  
DISHES.

FLIP  
ONE HALF  
OVER...

CUT ONE SLICE  
DIAGONALLY...

LET THE  
INSIDES FACE  
EACH OTHER,  
AND...

CUT AN  
OMELETTE  
IN FOUR  
PARTS...











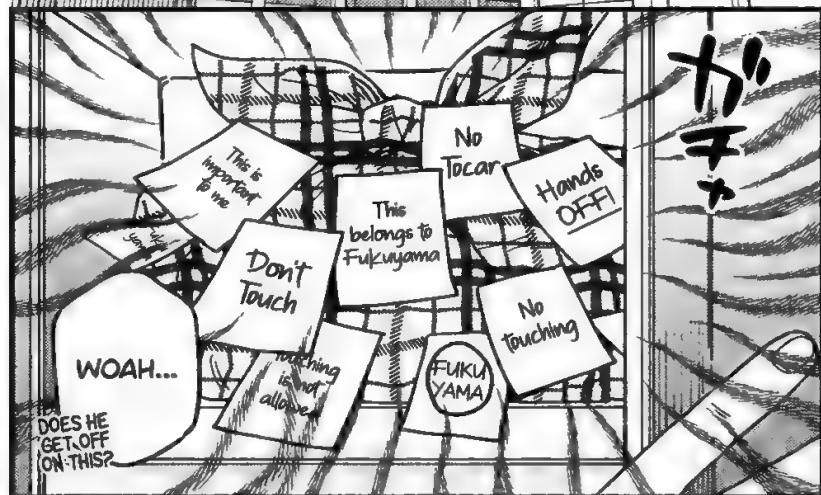
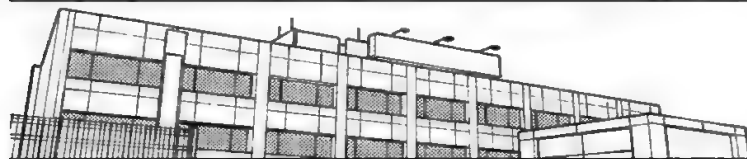


...  
HAVE  
A NICE  
DAY.

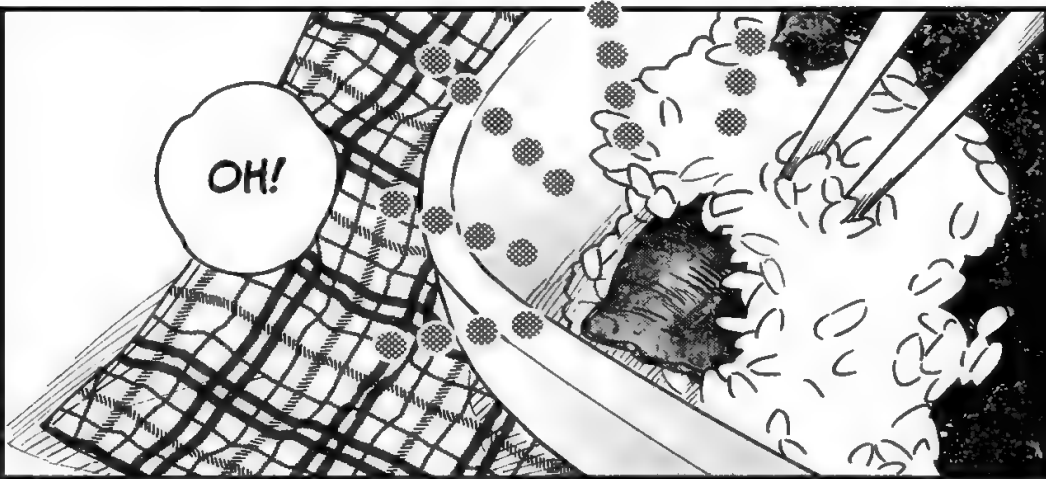
PLEASE  
GET TO  
WORK.

SUDDENLY,  
I DON'T WANT  
TO GO TO WORK  
ANYMORE.

HM...











COULD IT  
BE KENTA-SAN  
WAS THINKING  
THE SAME  
THING?

I GOT  
ALL FIRED  
UP AND MADE  
UNAGI FOR  
HIM, BUT...



IT'S  
WONDER-  
FUL!

A RARE MARRIAGE  
how to grill our love

Next time: BBQ by the riverside! Kenta indulges in carnal pleasures...

# What kind of town is Hamamatsu?

## FACTS

It's one of Japan's 20 designated cities, which must by law be subdivided into wards. Located in the western Shikoku Prefecture, it's home to about 800,000 people.

## Manufacturing

Local industries producing instruments, motor vehicles, and photo-electronics are based here.

## Hamamatsu Festival

Celebrated annually during Golden Week. A festival in honor of the nation's birth, there's a kite-flying contest during the day and a parade with floats at night.

## Hamamatsu Castle

Constructed by...

here!

## Tangerines

Local produce. Hamamatsu is famous for its tangerines. The climate is "Mikado" (Mikado is a tangerine variety).

## Unagi

Unagi is an indispensable part of life and joy, a local delicacy. It varies depending on the location, so be sure to try both the Eastern and Western styles.

## Hamamatsu Gyoza

Hamamatsu Gyoza is a staple that survived through the ages and is number 1 in sales nationwide!

## Whitebait

Meisaku Harbor is famous for whitebait. It's a local delicacy.

## The Story So Far

To resolve her long distance relationship between Hamamatsu and Tokyo and the fact that she can only see her husband on weekends, Chihrosan has put in her notice at her job and is preparing to become a freelancer.

It's not much longer until the much anticipated daily life of Chihrosan and Kenta begins, but before that let's take a closer look at the place where they'll settle down. Hamamatsu.





ARARE MARRIAGE

# how to grill our love

早稲の名水石造 阿多古田

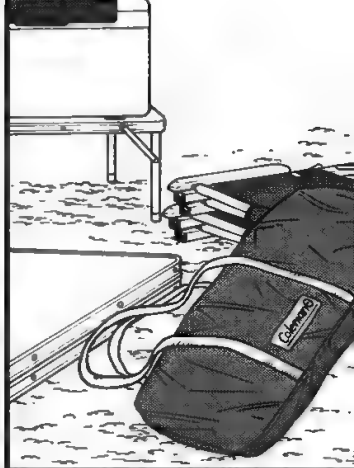
早稲の名水石造

THE  
WATER  
IS SO  
CLEAR!

LET'S  
GRILL BY  
THE RIVER-  
SIDE TO-  
DAY!

Chapter 24  
It's Summer!  
Riverside Barbecue,  
Part 1









YOU SHOULD PUT ON SOME SUN-SCREEN.

DON'T FORGET...



NO, WAIT... I STILL HAVE TWO DAYS LEFT!



EEK!

POP!



OF COURSE.



THEN, COULD YOU...?

HM, I GUESS YOU'RE RIGHT...



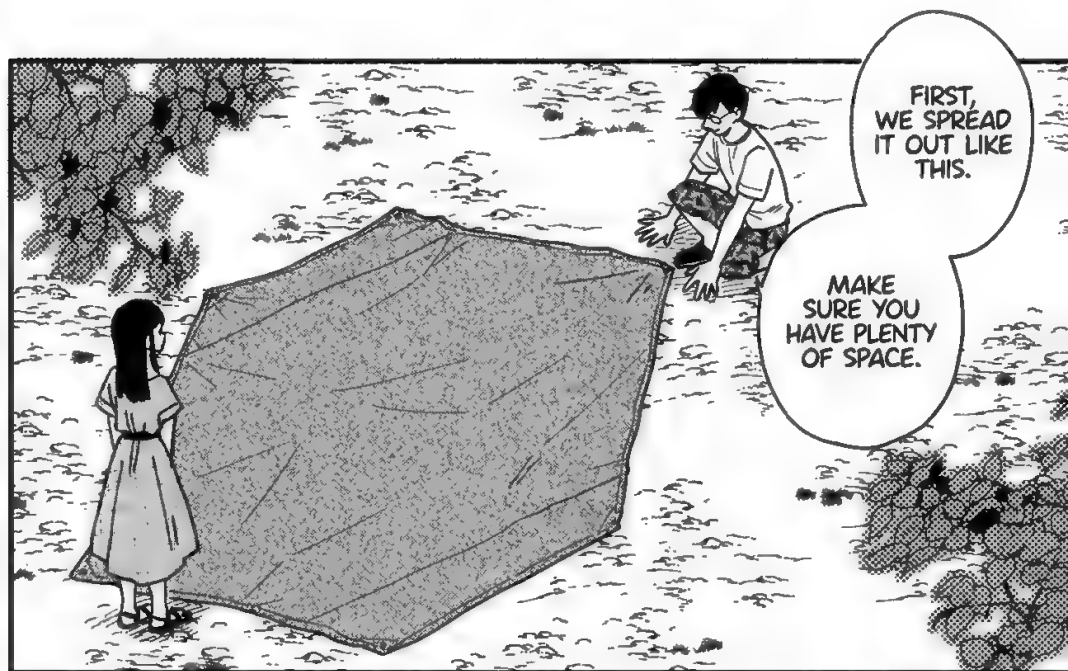
THERE, ALL DONE!

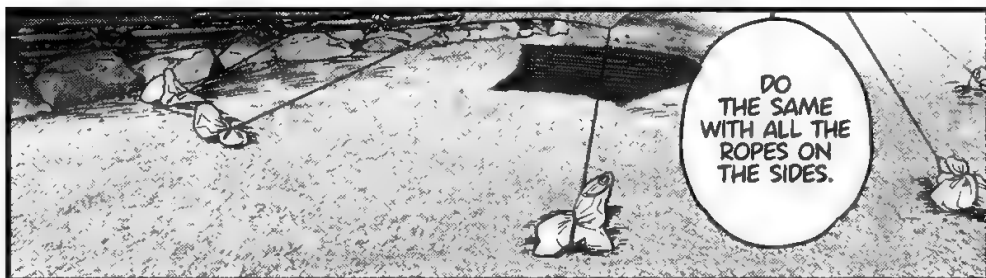
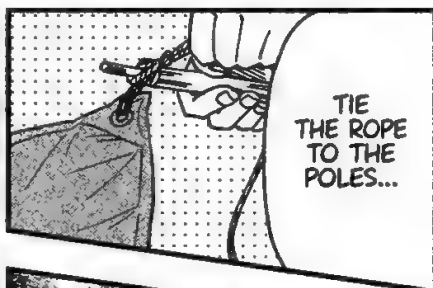
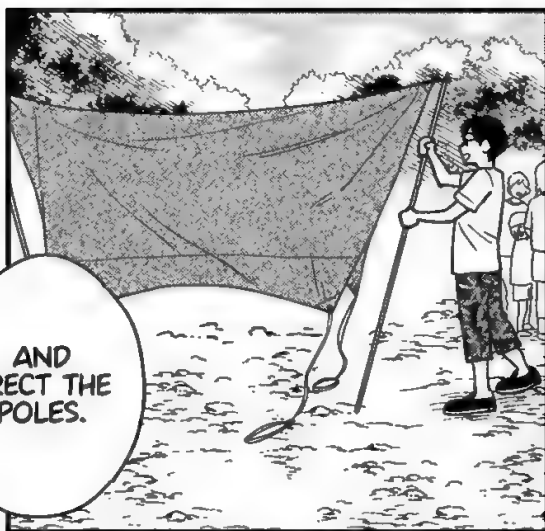
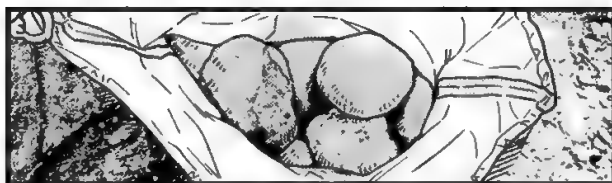
NO, BUT HOW WOULD I...?



I GUESS A LITTLE PHYSICAL CONTACT IS NORMAL.







ALL FIN-  
ISHED!



OH,  
THIS?

HM?  
DID YOU  
GET A NEW  
COOLER?



SURE!

I'LL GET THE  
FIRE STARTED,  
SO PLEASE CUT  
THE VEGETABLES,  
CHIIHIRO-SAN!

SHOULD  
WE START  
COOKING?











HEAT IT  
GENTLY SO  
THAT THE MILK  
DOESN'T SEP-  
ARATE...

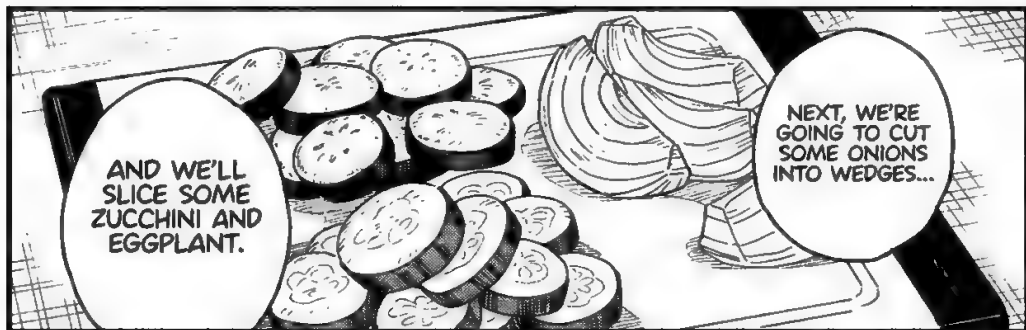


LET'S  
MAKE THE  
SAUCE!

IN A  
SIERRA CUP,  
WE'RE GOING  
TO MIX MILK,  
OL-  
IVE OIL, MINCED  
GARLIC, AND  
MISO.



AND  
WE HAVE  
JAPANESE-  
STYLE BAGNA  
CAUDA!









OH,  
THAT'S  
RIGHT...


SOUNDS  
LIKE A  
PLAN!

WE'LL  
HAVE TO  
GO HOME  
AT SOME  
POINT...



WELL, IF I'M  
DRINKING, I'D  
RATHER WE DO  
IT TOGETHER.

LET'S RAISE  
A GLASS WHEN  
WE GET BACK  
HOME.



**I DON'T  
WANT THIS  
TO END...**



WE  
ONLY  
HAVE...

TWO  
MORE  
DAYS,  
HUH...













TODAY  
WE'LL BE  
USING  
THIS!

LOGOS  
Non-stick Yakisoba  
Sheet

Price: ¥913 (w/tax)

\*As priced on the manufacturer's official website

THEN  
FOLD UP  
THE EDGES  
LIKE SO...

LET'S  
CUT IT SO  
IT COVERS  
THE GRILL.

IT'S  
STRONG  
ENOUGH  
TO BE USED  
OVER THE  
COALS.

IT'S HEAVY-  
DUTY FOIL  
FOR USING  
OUTDOORS.

ALU-  
MINUM  
FOIL?

SINCE  
WE ALREADY  
BROUGHT A  
LOT OF STUFF  
TODAY, I LEFT  
IT AT HOME.

THIS  
GRILL  
HAS ITS  
OWN HOT  
PLATE,  
BUT...

AND IT KIND  
OF BECOMES  
LIKE A HOT  
PLATE!

SO  
IT'S NOT  
VEGETA-  
BLE OIL?

NEXT,  
WE'LL ADD  
SOME SESA-  
ME OIL....

HEAT  
THE FOIL  
ALL THE WAY  
THROUGH.

IF THE HEAT  
GETS TOO LOW,  
BE SURE TO ADD  
SOME EXTRA  
COALS.

IT'LL BE  
CRUNCHIER  
THIS WAY!

NOPE!  
IT'S  
NOT!

BE-  
HOLD!

THIS YAKI-  
SOBA IS THE  
FRUIT OF MY  
LABOR!

I MADE  
SOGGY YAKI-  
SOBA ONCE, AND  
I COULDN'T FOR-  
GIVE MYSELF...

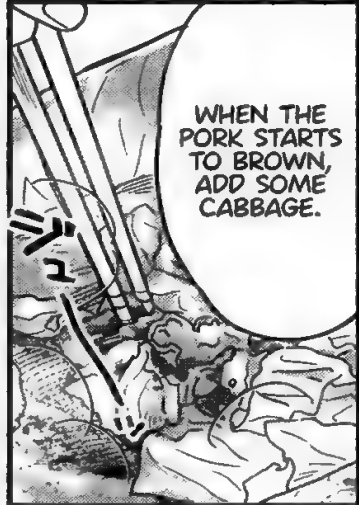
SO I READ  
ALL ABOUT  
IT, AND...

WHEN  
THE OIL IS  
HOT, WE'RE  
GOING TO  
GRILL SOME  
PORK.  
IT'S  
BEST TO  
USE THIN  
SLICES!



YOU JUST  
THOUGHT,  
"JUST CAB-  
BAGE?"  
DIDN'T  
YOU!?

YES,  
JUST CAB-  
BAGE!



WHEN THE  
PORK STARTS  
TO BROWN,  
ADD SOME  
CABBAGE.



BUT  
THEN  
I REAL-  
IZED...

BEFORE, I  
USED TO BUY A  
WHOLE BAG OF  
PRE-CUT VEGETA-  
BLES AND JUST  
PUT IT IN.



SO EVER  
SINCE, I'VE  
ONLY USED  
PORK AND  
CABBAGE AS  
INGREDIENTS.

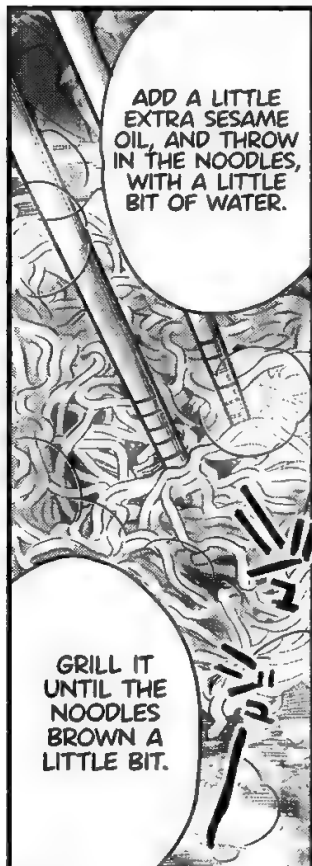


SIMPLE  
IS BEST!

...YEAH!

TO BRING  
OUT THE  
FRAGRANCE  
OF THE  
SAUCE...

EVERYTHING  
FOR THE SAUCE



ADD A LITTLE  
EXTRA SESAME  
OIL, AND THROW  
IN THE NOODLES,  
WITH A LITTLE  
BIT OF WATER.

GRILL IT  
UNTIL THE  
NOODLES  
BROWN A  
LITTLE BIT.

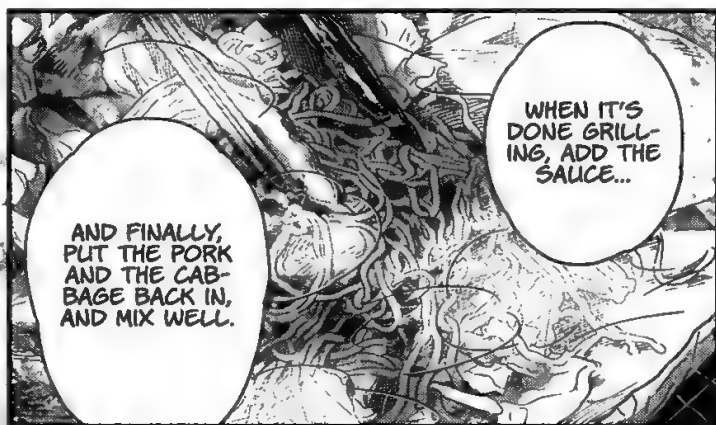


WE'LL TAKE  
THE PORK AND  
CABBAGE OFF  
THE HEAT FOR  
NOW.

AND  
NOW, HERE  
COMES THE  
HARDEST  
PART!



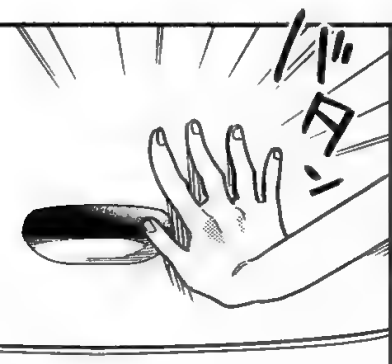
AND  
THAT'S THE  
WHOLE  
TRICK!  
  
AS LONG AS  
YOU DO THIS,  
THE NOODLES  
WON'T TURN  
OUT SOGGY!



AND FINALLY,  
PUT THE PORK  
AND THE CAB-  
BAGE BACK IN,  
AND MIX WELL.

WHEN IT'S  
DONE GRILL-  
ING, ADD THE  
SAUCE...









YEAH,  
THAT'S  
TRUE...



I THOUGHT WE  
WERE GOING TO  
GO HOME AND  
HAVE A BEER?

IT'S HOT  
OUT, AFTER  
ALL...



DO YOU WANT  
TO STOP SOME-  
WHERE ON THE  
WAY BACK?



...



OH,  
REALLY?



SHOULDN'T  
WE HAVE TAK-  
EN A RIGHT  
THERE?



HM?



KENTA-  
SAN, LET'S  
STOP HERE  
FOR A BIT.



NO,  
IT'S...



ARE YOU  
OKAY? ARE  
YOU FEELING  
ALRIGHT?





IT'S  
JUST...

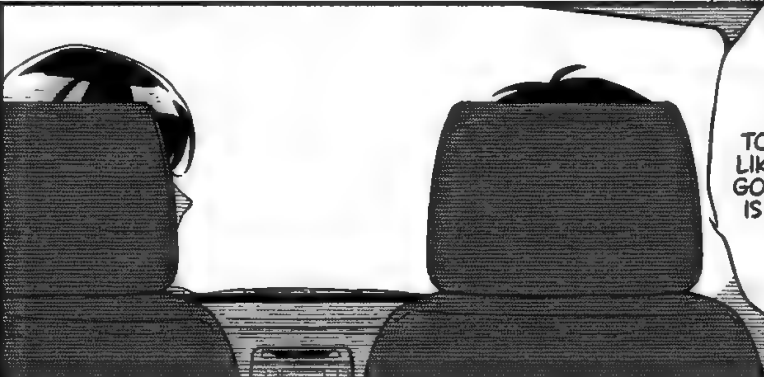


NO,  
IT'S OKAY.  
I'M FINE,  
REALLY.

I'LL GO  
BUY SOME  
WATER!



...I DON'T  
WANT TO  
GO HOME.



AS WE  
GET CLOSER  
TO HOME, I FEEL  
LIKE THE DAY YOU  
GO BACK TO TOKYO  
IS GETTING CLOS-  
ER, TOO...










IT'S  
JUST THAT  
I'M BAD AT  
DEALING WITH  
WOMEN...

CHIIHIRO-  
SAN, YOU  
DIDN'T DO  
ANYTHING  
WRONG.



I WAS JUST  
WORRIED THAT  
YOU DIDN'T  
WANT TO...



NO...  
THAT'S  
NOT IT...



I'M JUST  
SCARED THAT  
THE WOMAN I  
LOVE IS GOING  
TO HATE ME.



BUT...

BECAUSE... JUST  
THE-THOUGHT-OF  
YOU HATING ME...

A LIT-  
TLE...

MORE  
THAN THAT,  
I JUST WANT  
TO HOLD  
YOU.



A RARE MARRIAGE

how to grill our love

And on that note, we're taking a break! See you on May 13th!